



RESERVA

SAUVIGNON BLANC 2017

#### VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA  
 SOIL TYPE: STONY ALLUVIAL-COLUVIAL  
 CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING  
 CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

#### ANALISIS

VARIETIES :100% Sauvignon Blanc  
 ALCOHOL DEGREE :12,5%  
 TOTAL ACIDITY :5.96 g/L  
 RESIDUAL SUGAR :2.50 g/L  
 Ph :3.47  
 MALOLACTIC FERMENTATION :0%

#### TASTING NOTES

Brilliant yellow green color with citrus aromas and delicate white peach fragrance. On the palate, the wine displays floral and citric flavors. Crisp and refreshing with a delicate finish.

#### WINE AND FOOD

Try with hot and spicy cuisine, shellfish, grilled shrimps, chilled soups, smoked chicken, fish, meats, pasta with pesto sauce and flavorful fresh cheeses like Goat and Feta. Excellent as an aperitif. Serve at 12°C.

#### WINEMAKING TECHNIQUES

- HARVEST:** The grapes were harvested and immediately refrigerated at temperatures between 8 and 10 ° C.
- CRUSHING:** The grapes are gently crushed in a roller crusher. The pneumatic press are filled with these grapes crushed obtaining a high quality juice.
- DRAINED:** The must (free-run juice) is then drained, under carbon dioxide protection (CO<sub>2</sub>) at a temperature not exceeding 10°C.
- PRESSED:** Then, the skins are pressed. This juice not be added to the free-run juice, since the quality of wine made from free-run juice is normally higher than that pressings.
- DEBOURBAGE:** The juice is clarified through settling cold (debourbage), to clarified juice which is settled with pectolytic enzymes. This operation should be carried out below 10°C.
- INOCULATION:** The juice is then inoculated with a selected pure yeast culture.
- FERMENTATION:** Fermentation is carried out between 12 and 14 °C during 21 days.
- RAKING:** After fermentation, the wine is allowed to settle and is then racked under carbon dioxide protection (CO<sub>2</sub>) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
- FINING:** To remove phenolics and bitter tannins is used Ichtyocolle.
- CLARIFICATION AND PROTEIN STABILIZATION:** After fining, Bentonite is added at a rate dependent on protein content of the juice). Bentonite is used to avoid the precipitation of soluble grape proteins.
- COLD – STABILIZATION:** The wine is cold-stabilized by chilling to between –4°C and –2°C. Finally, the wine is filtered with Diatomite earth.
- BOTTLING:** The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered and sterilized with Pad filtration and Membrane filtration.



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